



ANG THONG



TOURISM AUTHORITY OF THAILAND
PHRA NAKHON SI AYUTTHAYA OFFICE
Si Sanphet Road, Amphoe Phra Nakhon Si Ayutthay
Phra Nakhon Si Ayutthaya 13000 Thailand
Tel. (035) 246076-7, Fax. 246078

ANG THONG

Introduction

Ang Thong is a small province located on the bank of the Chao Phraya River having an area of 968 square kilometers. It is a basin. Having much rain during the rainy season. Ang Thong is only 108 Kilometers along the Asian Highway from Bangkok. It is administratively divided in to seven Amphoe: Muang Ang Thong, Chaiyo, Pa Mok, Pho Thong, Sawaengha, Wiset Chai Chan and Samko.

Tourist Attractions and Places of Interest:

Wat Chaiyo Worawihan (วัดไชโยวรวิหาร)

This monastery, located 10 kilometers from Amphoe Muang, houses Phra Maha Phuttha Phim which is in the attitude of meditation. It was built by Somdet Phra Phutthachan (To Phrom Rangsi) of Wat Rakhang during the reign of King Rama IV. This Buddha image is highly respected by inhabitants of Ang Thong Province and the neighbouring provinces especially for those who collect small Buddha images. They have the indepth knowledge that the amulets called "Somdet Wat Chaiyo" are very popular and very difficult to be found.

Wat Phra Phuttha Saiyat Pa Mok (วัดพระพุทธไสยาสน์ เป้ามอก)

This monastery is a royal grade monastery (Wora Wihan) located at Amphoe Pa Mok, 18 kilometers from Amphoe Muang. There is a very old Reclining Buddha Image which is 22.58 meters long. It is found in the royal record that King Naresuan also stopped over to convene his troops and pay homage to this Reclining Buddha prior to leading the army to fight The Crown Prince of Burma.

Reclining Buddha of Wat Khun Inthapramun (พระพุทธไสยาสน์ วัดขุนอินทประมูล)

This 50 meters Reclining Buddha is housed in Wat Khun Inthapramun, Amphoe Pho Thong, seven kilometers from the township. The monastery is located in the open air of the rice fields having no roof due to the Wihan housing the image being in ruins. In front of this image lies a statue of a man who, according to the legend, is Khun Inthapramun, a revenue officer who secretly took away the official money to enlarge the original 40 meters construction of the image. When the king heard about that and interrogated him where—from he obtained the money he did not answer and was whipped to death, thus originating the name of this monastery as Wat Khun Inthapramun.

Transportation & Services

Direct non-air conditioned bus leave every 20 minutes from the Northern Bus Terminal on Phahonyothin Rd. (Tel.2710101-5), starting from 05.30 a.m. - 18.30 p.m. (2 hrs.). The Fare is 29 baht.

Restaurant

(Area Code : 035)

1. **Rom Sai**

Highway Rd. Tel.611344

2. **Tee Phochana**

Anghthong-Pothong Rd. Tel.611226

3. **Au-Kao**

Anghthong-Pothong Rd. Tel.611204

4. **Sombat Phochana**

Anghthong-Pothong Rd. Tel.611003

5. **S. Star Cafe**

Noparat Market Thesaban 11 Rd.

6. **Rung Rot**

Anghthong-Viset Chaichan Rd.

7. **Ko Heng**

Anghthong-Suphanburi Rd.

Accommodation

(Area Code : 035)

1. **Ang Thong Hotel & Bungalows**

60 Anghthong-Suphanburi Rd.

Tel.611767-8, 611667 Bkk.Resv.

Tel.2792434, 2792757

฿ 200-1,000 28 Bungalows ฿ 180-300

2. **Bua Luang**

1/15 Ayutthaya-Anghthong Rd.

Tel.611116, 611800 ฿ 100-350

3. **Suwaphan**

6 Soi 1, Sapsin Rd.

Tel.611588 ฿ 70-100

4. **Siam Inn**

41/2 Tambon Banit

Tel.612017 ฿ 240-340

General Information

Tourist information can be obtained from the temporary TAT. Phra Nakhon Si Ayutthaya Office on the Si Sanphet Rd., Amphoe Phra Nakhon Si Ayutthaya. Operating : are 08.30-16.30 Tel.(035) 246076-7 FAX (035) 246078

Banks

(Foreign Exchange : Area Code 035)

Bangkok Bank (Ang Thong Branch)

Thesaban Sai 2 Rd. Tel.611279

Krung Thai Bank (Ang Thong Branch)

Thesaban sai 2 Rd. Tel.611720

Thai Farmers Bank (Ang Thong Branch)

Thesaban Sai 2 Rd. Tel.611306-7

Saim Commercial Bank Ltd. (Ang Thong Branch)

Thesaban Sai 2 Rd. Tel.612391

Bangkok Metropolitan Bank Ltd. (Ang Thong Branch)

Ang Thong-Pho Thong Rd. Tel.611099,
611100,612310-3

Si Nakhon Bank Ltd. (Ang Thong Branch)

Ketwan Rd. Tel.611188, 612121, 611197

The Union Bank & Bangkok Ltd. (Ang Thong Branch)

Thesaban Rd. Tel.611515, 611334

Useful Address

(Area Code : 035)

Police Station (Emergency)

Thesaban Sai 1 Rd. Tel.611182

Ang Thong Hospital

Thesaban Sai 6 Rd. Tel.612151, 611520

City Hall

Thesaban Sai 1 Rd. Tel.611235

Bus Terminal

Pho Phraya-Ang Thong Rd. Tel.611202

Post Office

Thesaban Sai 10 Rd. Tel.611071

Some Useful Thai Phrases

English	Thai
Goodmorning. Good evening	Sawaddi สวัสดี
Good afternoon. Good night	(to be polite, a man would say 'Sawaddi krap' a woman would say 'Sawaddi ka')
Hello. Good-bye	Khun คุณ
Mr. Miss. Mrs.	Choi คุณ
Yes	Mai ใช่
No	Na ไม่
How are you?	Khun sa baidi ru? คุณสบายดีหรือ
Very well. Thank you	Sa bai di. สบายดี
Thank you	Khopkhum ขอบคุณ
I am going to.....	Khopkhum. ขอบคุณ
How much do you want?	Chan cha pai. จำนวน
Too much	Khun tong Kan tao rai? คุณต้องการเท่าไหร่
Too expensive	Mak pai มากไป
Any discount?	Phaeng pai แพงไป
Understand?	Lot ra-kha noi dai mai? คุณเข้าใจได้ไหม
I don't understand	Kao chai mai? เข้าใจไม่
Please speak slowly	Chan mai kao chai ชันไม่เข้าใจ
not expensive	Prot put cha-cha โปรดช่วยช้า ๆ
No, I won't go	Mai Phaeng ไม่แพง
Please drive slowly	Chan mai pai ชันไม่ไป
Please be careful	Prot khap cha-cha โปรดช่วยช้า ๆ
Turn to the right	Prot ra-wang โปรดขวา
Turn to the left	Lieo khwa เลี้ยวขวา
Drive straight on	Lieo sai เลี้ยวซ้าย
Slow down	Khap trong pai ชับใจไป
Stop	Cha-Cha ช้า ๆ
How much is this?	Yut หยุด
Please wrap it for me	Ra-kha tao rai? ราคาเท่าไหร่
I'm sorry	Ho hai duai หอยใจดาย
Excuse me, pardon me	Chan sia chai ชันเสียใจ
Very good	Kho thot ซอฟท์
No good	Di mak ดีมาก
Good Luck	Mai di ไม่ดี
Please	Chok Di โชคดี
Karuna or Prot	กรุณา หรือ โปรด

Numbers

English	Thai	English	Thai
1,2	Nung Song	25	Yi-sip-ha
3,4	Sam, Si	30	Sam-sip
5,6	Ha, Hok	40	Si-sip
7,8	Chet, Paet	50	Ha-sip
9,10	Kao, Sip	60	Hok-sip
11	Sip-et	70	Chet-sip
12	Sip-song	80	Paet-sip
13	Sip-sam	90	Kao-sip
14	Sip-Si	100	Nung Roi
19	Sip-kao	400	Si Roi
20	Yi-sip	600	Hok Roi
21	Yi-sip-et	1,000	Nung Phan
22	Yi-sip-song	10,000	Nung Mun

THAI FOOD

Thai food is well known as being hot and spicy. What makes Thai Food so hot? Chillies, for one thing.

Phrik Lueng is the hottest chillie around despite its lovely yellow-orange colour. **Phrik Khi Nu** is also potent and **Phrik Yuak** and **Phrik Chi Fa** are relatively mild. **Phrik Thai** (pepper) is a common flavouring.

There are also several important spices. Coriander leaf is sprinkled on everything; coriander root is combined with garlic and pepper to flavour meats. In southern Thailand, turmeric is much used, while many forms of ginger are used with duck, meats, vegetables and soups.

Other highly popular spices include lemon grass—used extensively in Thai soups and certain salads—basil and vinegar.

Then, too, there are mint, basil, cardmon and pandanus.

A number of basic sauces accompany most meals—these include shrimp paste, fish sauce (the essential Thai salt substitute) and tamarind sauces which can make the blandest food taste simply astonishing.

Rice is the mainstay of every Thai meal which commonly comprises five or six dishes of curry, soup, omelette, vegetables, fish and the like.

LIST OF THE DISHES

CURRY DISHES

KAENG MAT SA MAN (แกงเผ็ด) a rich beef curry with peanuts Not Spicy.

KAENG KA RI (แกงกะหรี่) a mild flavored Indian type curry made with potatoes and chicken (sometime other meats are used).

KAENG KAI (แกงไก่) chicken spiced ragout.

KAENG NUA (แกงเนื้อ) meat spiced ragout.

KAENG PLA DUK (แกงปลาดุก) cat fish spiced ragout.

KAENG SOM (แกงซุป) fish and vegetable ragout.

PHANAENG KAI (ผัดเผ็ดไก่) chicken dry curry.

TOM KHA KAI (ต้มข่าไก่) chicken with galangale in coconut soup.

SOUPS

KAENG CHUT (แกงจืด) a mild flavored soup made of vegetables and shrimp, chicken and pork.

KAENG CHUT WUN SEN (แกงจืดขุน升) the same as KAENG CHUT added with shredded jelly.

TOM KHLONG (ต้มคลอง) salted fish boiled with tamarind and onions.

KAENG LIANG (แกงจืด) a typical Thai style soup of vegetables.

TOM YAM (ต้มยำ) a chili hot and sour soup made with either pork, shrimp, beef, chicken, or fish.

KHAO TOM MU (ข้าวต้มหมู) a mild rice soup flavored with pork.

KHAO TOM PLA (ข้าวต้มปลา) a mild rice soup flavored with fish.

KHAOTOM KUNG (ข้าวต้มกุ้ง) a mild rice soup flavored with shrimp.

EGG DISHES

KHAI LUAK (ไข่ลวก) soft boiled egg.

KHAI TOM (ไข่ต้ม) hard boiled egg.

KHAI DAO (ไข่ดาว) fried egg.

KHAI CHIEO, KHAI FU (ไข่เจียว, ไข่ฟู) plain omelette.

KHAI CHIEO MU SAP (ไข่เจียวหมูสับ) omelette filled with copped pork.

KHAI YATSAI (ไข่เจียวผัก) omelette filled with meat, onions and sugar peas.

FRIED DISHES

KHAO PHAT (ข้าวผัด) fried rice.

PRIAOW WAN (เมี่ยงหวาน) sweet and sour pork with vegetables.

PHAK BUNG PHAT (ผัดบงผัด) thai vegetable (made with morning glory stem & leaf) fried.

NUA PHAT NAM MAN HOI (เนื้อผัดน้ำมันหอย) fried beef with oyster flavoured sauce and green onion.

DOK KALAM PHAT MU, KUNG, HAI, NUA (ດອກກະຫລາຜົດໜູນ, ຖຸກ, ໄກ, ເນື້ອ) fried pork, shrimp, chicken or beef with cauliflower.

KAI PHAT PHRIK (ໄກຜົດພົກ) fried chicken and chillies (usually spicy).

KAI PHAT MET MAMUANG (ໄກຜົດເມືດມວງເມີນພານົກ) fried chicken with cashew nuts.

MI KROP (ມືກ່ອບ) crisp thin noodles (vermicelli) with bits of meat shrimp and egg and sweet and sour sauce.

POPIA TOT (ປ່າຍປີຍຫອດ) fried egg roll containing bean sprouts pork, crabmeat.

PLA THOT SAM ROT (ປ່າກຫອດສາມຮອດ) fried Garoups with sweet and sour sauce.

TOTMAN PLA (ຫອດມັນປາ) fried curried fish cakes.

TOTMAN KHAOPHOT (ຫອດມັນຫ້າວິພົດ) fried corn cakes.

MISSCELLANEOUS

PET TUN (ເປີຕຸ່ນ) steamed duck soup.

KUNG TOT KROP (ກັງຫອດກ່ອບ) crisp fried prawns.

YAM THUA PHU (ຍຳຕົ້ວກູ) winged bean salad.

PLA PRIEO WAN (ປ່າເບຍຂຽວຫວານ) sweet and sour fried fish.

PLA TOT (ປ່າຫອດ) fried fish.

PLA NAM KHAO (ປ່ານ້າຂາວ) stewed pomfret (fish) in white sauce.

PO PIA SOT (ປ່າຍປີຍຫອດ) an egg roll containing bean sprouts, pork, crabmeat (not fried).

KAM PU TOT (ກຳມູຫອດ) fried crab claws.

KAM UP NUNG (ກຳມູນົງ) steamed crab claws.

PU CHA (ປຸຈ້າ) fried stuffed crab shell.

KAI YANG (ໄກຍາງ) roasted chicken.

KAI TOT (ໄກຫອດ) fried chicken.

SOUP KHAO PHOT (ຫຼູ້ປ້າວິພົດ) corn soup.

HU CHALAM SAI PU (ຫຼູ້ສາມີເປົ່ງ) shark fin soup with crab meat.

SALAT NUA SAN (ສລັດເນື້ອສັນ) roast beef salad.

RICE WITH MEAT

KHAO MAN KAI (ຫ້າວັນໄກ) sliced chicken served with rice mixed with chicken drippings.

KHAO NA PET (ຫ້າວັນເປີຕຸ່ນ) sliced roast duck with plain rice.

KHAO NA KAI (ຫ້າວັນໄກ) sliced chicken with bamboo shoot, spring onions, in a gravy over plain rice.

KHAO MU DAENG (ຫ້າວັນແຮງ) sliced cooked pork with egg and gravy over plain rice.

KHAO MU TOT (ຫ້າວັນຫອດ) sliced fried pork over plain rice (can be ordered with egg added on top).

KHAO RAT NA NUA (ຫ້າວັດຫັນນີ້ອ) fried vegetables and meat in a gravy over plain rice.

NOODLES DISHES

KUAI TIAO RAT NA (ກ່າວຍເຕີວັດຫັນ້າ) wide white noodles with meat, vegetables and gravy placed on top.

KUAI TIAO HAENG (ກ່າວຍເຕີວັນແຮງ) white noodles flavored with small amount of meat, vegetables (bean sprouts and spices).

KUAI TIAO NAM (ກ່າວຍເຕີວັນນໍາ) same as above, but with a broth added.

KUAI TIAO PHAT THAI (ກ່າວຍເຕີວັດຕິໄທ) thin white noodles fried with bean sprouts and a small quantity of many other edible foods other than meat.

KUAI TIAO PHAT SI IU SAI KHAI (ກ່າວຍເຕີວັດຕິໄວ້ໄສ້ໄຂ) noodles fried with Chinese sauce, meat, vegetables and egg.

BA MI NAM (ບະໜັນນໍາ) boiled yellow noodles meat and broth.

BA MI HAENG (ບະໜັນແຮງ) same as above but without broth.

BA MI NA MU (KAI, PU) (ບະໜັນນໍາມຸນ້າ (ໄກ, ປູ) fried yellow noodles and pork (chicken, crab-meat, beef or shrimps).

BA MI NA PHAK (ບະໜັນນໍາຜັກ) same as above, but with vegetables.

BA MI KROP RAT NA MU (RAI, KUNG) (ບະໜັນກ່ອບນໍາມຸນ້າ (ໄກ, ຖຸກ)) crisp fried yellow noodles and pork (chicken or shrimps).

KIEO NAM (ເກີວັນນໍາ) wanton soup.

KIEO HAENG (ເກີວັນແຮງ) wanton with bits of vegetables and spices added.

THAI SWEETS

Eggs, mung beans, rice flour, glutinous rice, lotus seed, palm sugar, cassava roots and coconuts are common ingredients of Thai sweets. The Thais prefer their desserts to have fragrance. Accordingly, they soak jasmine and other aromatic flowers in water and use resultant scented water to make a syrup. Bland seeds or beans are cooked in the syrup to make liquid sweets. Aromatic candles often candles often burned next to cakes or cookies in closed containers to impart scents, or desserts are placed next to fragrant flowers overnight. Cookies are sometimes garnished with slivers of gold leaf.

LIST OF THAI SWEETS & DRINKS

THAI SWEETS

SANG KHA YA (ສັງຂາຍ) custard.

SANG KHA YA KHA NUN (ສັງຂາຍຫຸນ) jackfruit custard.

MA PHRAO SANG KHA YA (ມາພຣາວັງສັງຂາຍ) coconut custard.

FAK THONG SANG KHA YA (ຝັກທອງສັງຂາຍ) squash custard.

THONG YIP (ທອງຍີບ) sweet egg-petals.

THONG YOT (ທອງຍົດ) sweet egg-drops.

FOI THONG (ຝົກທອງ) sweet egg-shred.

KHA NOM MO KAENG (ຂານົມມອງນາງ) egg sweet plate.

LOT CHONG NAM KA THI (ລົດຫອງນຳກະທີ) rice drops in sweet coconut sauce.

KLUAI BUAT CHII (ກຸລຸອັບກະຈີ) banana in sweet and salty coconut cream.

LUK TAN CHUAM (ລຸກຕານຈູາມ) palm seeds cooked in syrup.

WUN WHAN (ວຸນຫານ) sweet jelly.

WUN NAM CHUAM (ວຸນນຳຈູາມ) jellied syrup.

TA KO (ຕາໂກ) gelatin top with coconut cream.

KHAO NIEO KAEAO (ຂາວນີ້ອງກາວ) glutinous rice cooked in coconut cream and sugar.

AI-SA-KRIM KATHI (ໄອສັກຣິມກະທີ) coconut icecream.

DRINKS

NAM PLAO (OR NAM YEN) (ນຳປລາວ - ນຳເຢັນ) a glass of water.

NAM KHAENG PLAO (ນຳເຂົ້າປລາວ) a glass of crushed ice.

NAM KHAENG SAI NAM CHA (ນຳເຂົ້າປລາວນໍາຈາກ) a glass of crushed ice filled with Chinese tea.

NAM RON (ນຳຮອນ) a glass of hot water.

CHA CHIN RON (ຈາຈິນຮອນ) a cup of plain hot Chinese tea.

CHA YEN (ຈາເຢັນ) iced tea with milk.

CHA DAM YEN (ຈາດໍາເຢັນ) iced black tea with sugar only.

CHA DAM RON (ຈາດໍາຮອນ) hot black tea with sugar only.

CHA RON (ຈາຮອນ) hot tea with milk.

KA FAE RON (ກາຟ່າຮອນ) hot coffee with milk.

KA FAE DAM RON (ກາຟ່າດໍາຮອນ) hot black coffee with sugar only.

KA FAE DAM MAI SAI NAM TAN (ກາຟ່າດໍາໄສນຳຕາກ) hot black coffee without sugar only.

KA FAE YEN (ກາຟ່າຍິນ) iced coffee with milk.

O LIANG (OR KA FAE DAM YEN) (ອີລັງ-ກາຟ່າດໍາຍິນ) iced black coffee with sugar only.

O WAN TIN (ອົວັນຕິນ) ovaltine.

KO KO (ໂກໂກ) cocoa.

NAM SOM KHAN (ນຳສົມຂັນ) fresh orange juice.

NOM (ນົມ) milk.

THAI FRUITS

CHOM PHU (Rose Apple) ຂອມພູ

Many varieties. Very deep red colour tastes sour. Pink is sweet and sour. White is very sweet.

Green is sweet. Red with white is sweet and sour. Available from April to June.

FARANG (Guava) ຝາວງ

Usually eaten fresh, sometimes with salt and sugar. Available year round.

KHANUN (Jack Fruit) ຂານຸນ

Yellow-brown in colour with large seed and thick, soft thomed skin. Yellow fruit is sweet.

Boiled seed tastes like

a peanut. Available year round.

KLUAI (Banana) ກຸລຸອັບ

There are 3 major varieties ... Kluai Hom. Kluai Khai and Kluai Nam Wa. Kluai Hom is long, fragrant; Kluai Khai is small, round, half the length; Kluai Nam Wa is of similar length, but fatter. Bananas are available year round.

LAMUT (Sapodilla) ລະມູຕ

Brown colour. Sweet taste. Available year round.

LAMYAI (Longan) ລ້າມໄຟ

Small, brown-skinned round pod. Transparent white flesh. Very sweet and juicy. Seeds inedible. Available July to October.

LANGSAT ລັງສາຫຫະ

Sweet and sour taste. Seeds inedible. Available May to July.

LINCHI ລິນຈີ

Small red round pod. White and sweet flesh. Available April to June.

MALAKO (PAPAYA) ມາລາກູໂພ

Yellow-brown or yellow-green rind. Sweet and fragrant pinkish-orange flesh when ripe. Ripe green flesh use for spicy Thai salads. Available year round.

MAPHRAO-ON (Young Coconut) ມາພຣາວ້ອນ

Tender white flesh. Sweet and scented juice. Available year round.

MAMUANG (Mango) ມາມູັງ

Several varieties. Can be eaten before ripe, or when ripe. Popularly served during Summer with sweet, glutinous rice. Major season, January to March.

MANGKHUT (Mangosteen) ມັງກູຫຼຸດ

Purplish, hard-rinded fruit with segmented, juicy white flesh. Available April to September.

NGLO (Rambutan) ນົກລູ

Green and red hairy pod, transparent, sweet flesh. Available May to July.

NOI NA (Custard Apple) ນີ້ນໍານຳ

Pale green fruit, segmented whit flesh. Seeds inedible. Available July to September.

PHUTSA (Green Plum/Crab Apple) ພູຫຼາກ

Small, green, plum-like taste. Available year round.

SAPPAROT (Pineapple) ສັບປະຕ

Green, spiny rind. Yellow sweet flesh. Available year round.

SOM (Orange) ສົມ

Sweet and mildly sour available year round.

SOM-O (Pomelo) ສົມອົງ

Green rind, white pith, segmented yellow, white or pinkish flesh. Tastes very much like grapefruit. Available October to December.

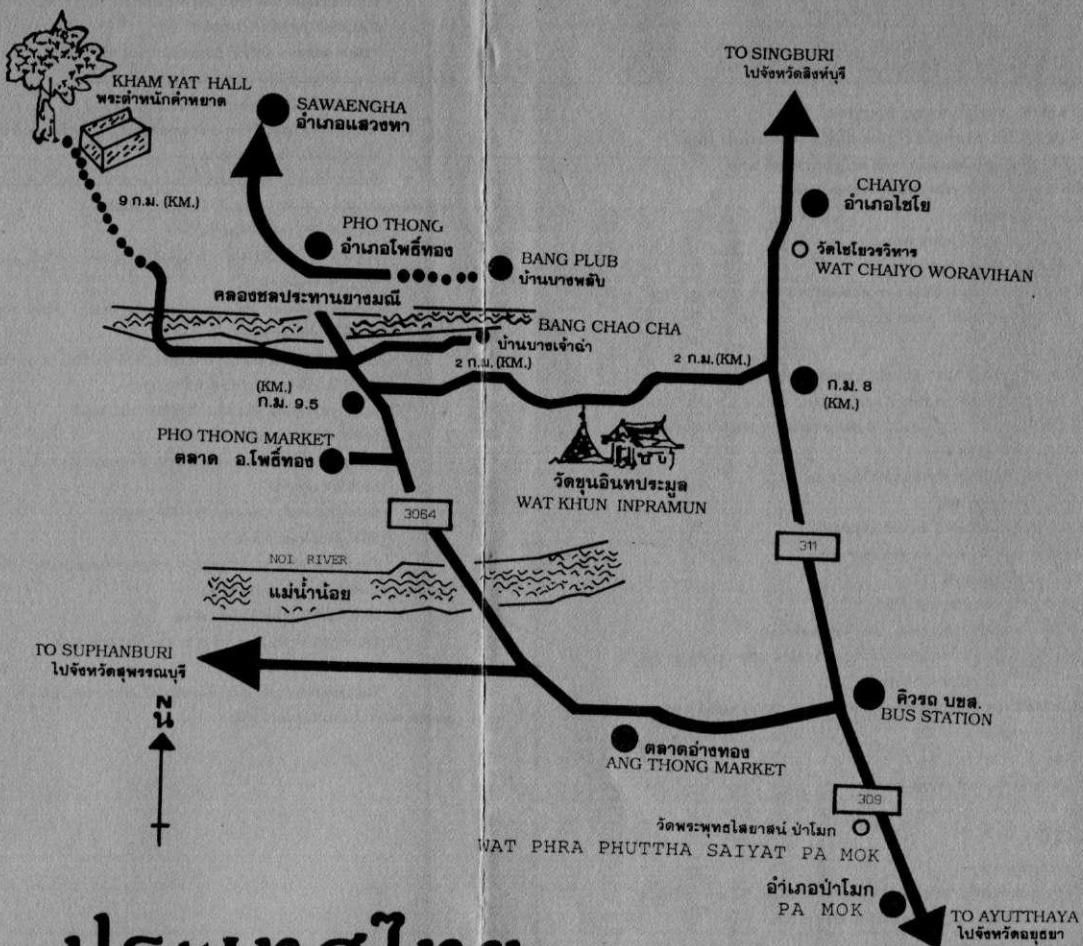
TAENGMO (Water Melon) ຕາຟັງມົມ

Green rind, sweet, juicy red pulp. Available year round.

THURIAN (Durian) ຖຸເຮັນ

Hard yellow-brown, sharp thomed shell. Very sweet, thick yellow flesh. Fruit has strong, pungent odour. Available March to May.

แผนที่ลังเขปจังหวัดอ่างทอง
MAP OF ANG THONG



ประเทศไทย
THAILAND

DISCOVER *the* TREASURES *of* a KINGDOM